



How Does Our Barbeque Get So Good?

We start by rubbing our barbeque meats with an original blend of spices. Then we cook it real slow using real wood smoke that makes our ribs, chicken, pork shoulder and beef brisket melt-in-your-mouth tender; and so tasty some people can't even talk about it... they just smile and nod their heads. Enjoy your Phil's Original BBQ dry (no sauce) or with one of our unique, homemade barbeque sauces. Thanks for dropping by.

www.philsoriginalbbq.com

SANDWICHES

(Includes one of coleslaw, potato salad, or fries)

Pulled Pork The classic BBQ sandwich	6.95
BBQ Beef Brisket  Tender and smoky	6.95
BBQ Chicken Finished on the grill with our own sauce	6.95

SIDE ORDERS

BBQ Beans Sweet and meaty	2.99
Hush Puppies	1.75
Cachapas Corn pancake with melted cheese With pork, chicken or brisket	4.50 add 3.00
Fries	2.99

PLATES

(Includes coleslaw and BBQ beans)

Ribs Tender side ribs, finished with sauce or with the sauce served on the side	21.50
Small Ribs Same as above with fewer ribs for snacking	14.50
BBQ Beef Brisket  Tender and smoky sliced	14.50
Pulled Pork Pork Shoulder cooked 'til it falls apart The original sweet meat BBQ	13.75
BBQ Chicken Cooked in our barbeque pit and finished on the grill with our own BBQ sauce	Half 10.99 Quarter 7.99
BBQ Combo Some ribs, some chicken, some brisket Try it, you'll like it!	23.00

SALADS

Coleslaw	1.75
Caesar Salad With pork, chicken or brisket add	4.50 3.00
Potato Salad With horseradish dressing	2.25

DESSERTS

See our daily features

BEVERAGES

Soft		Beer		House Wine	
Coffee	1.25	Domestic	3.75	6 oz. glass	5.50
Tea	1.25	Premium	4.50	half litre	15.00
Iced Tea	2.00	Imported	5.00	litre	25.00
Herbal Tea	2.00				
Milk	2.00	Draft		Hard	
Juice	2.25				
Pop	1.00	60 oz.	13.25	Mixed Drinks 1 oz.	6.50
Perrier Sml	2.75	20 oz.	5.00	Bar Shots 1 oz.	5.75
Lrg	3.75	10 oz.	3.50		

Prices do not include PST or GST.



Real barbeque now has a real name... mine!

Back in 1991, I decided to devote my cooking skills to authentic barbeque. My real name is out front because this place is all about my passion for real barbeque, and my desire to share it with everybody.

For me, it's all about the food: authentic, slow smoked barbeque. You can smell the sweet smoke wafting through the place—it gets your mouth watering even before our food comes to your table. (I'll bet your mouth is watering right now.)

I've traveled all over the Barbeque Belt of America... had barbeque in some of the roughest and best joints anywhere. I've spent years learning the techniques, experiencing the flavours, and mastering the essence of real barbeque. Here, at my place, that's what we serve you—straight up, no gimmicks, no hype. Just the original, real deal.

Barbeque is my passion. I hope that after you try my cooking, it will be yours, too.

Thanks for dropping by.

Phil

PHIL NYMAN



If you love barbeque, think about joining the Kansas City Barbeque Society (I'm a member, too.)
Their web site is a lot of fun, with great info on barbeque. And every month, you get their newspaper, The Bullsheat.
Visit them at www.kcbs.us

www.philsooriginalbbq.com